

ABSTRACT

IMPROVEMENTS IN OR RELATING TO THE HEATING OF PRODUCTS

Food products such as wraps (100) are displayed, sold and  
5 subsequently heated in a heating apparatus (200). Within the heating  
apparatus (200) are reactants, such as quicklime and water which, when  
mixed, generate steam. An individual steam nozzle extends within the interior  
of each wrap and is arranged such that the steam generated is injected into  
the food product within its outer wrapper. The outer wrapper therefore acts to  
10 form a steam container whereby efficient heating of each wrap is achieved.  
Generally, the outer wrapper acts as an insulator to enable the heated wrap  
(100) to be safely handled.

15

20

25

30

35 (Figure 9)